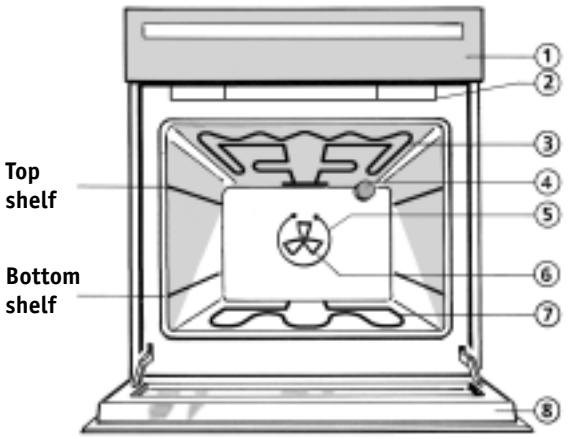
AKZ 455

GB IE

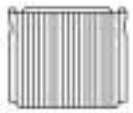
PRODUCT DESCRIPTION SHEET



1. Control panel
2. Cooling fan (not visible)
   Fan operation switches on only when the oven has reached a certain temperature, and may continue even after the appliance has been turned off, for a few minutes.
3. Top heating element (can be lowered)
4. Rear oven lamp
5. Circular heating element (not visible)
6. Fan
7. Lower heating element (hidden)
8. Oven cool door

ACCESSORIES

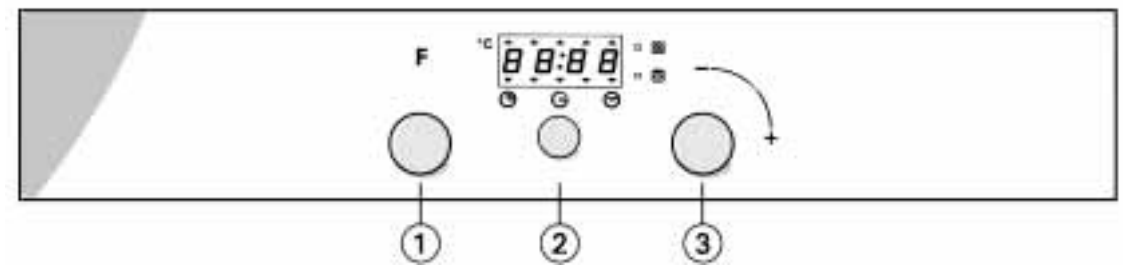
Wire Shelf:



Side catalytic panels:

Grill Pan Set:

CONTROL PANEL



1. ON/OFF - Function Selector Knob
2. Button to select and confirm programmes
3. Pre-set values modification knob (temperature, time, levels)

Retractable knobs

- To use this type of knob, press it in the middle.
- The knob comes out.
- Turn it to the required position.

Once cooking is over, turn the knob to **0** and press it again to restore it to its original position.

Oven function chart

Function	Preset temperature	Temperature range	Description of function
- **Oven OFF**	-	-	-
LAMP	-	-	To switch on the oven light
MLTF (Heat Maintenance)	35C - 60C	-	• To maintain constant temperature inside the oven. • 35°C: to raise pasta, bread and pizza. • 60°C: to keep cooked food warm. • Ideally the first shelf level should be used.
STATIC	200°C	50°C - 250°C	• To cook meat, fish and chicken on the same level. • Preheat the oven to the required cooking temperature and place food in the oven as soon as all the thermostat indicators ▲ ▲ ▲ ▲ ▲ are on. • Ideally, the second or third shelf level should be used.
PASTRY/FAN	175°C	50°C - 250°C	• To cook on up to two different shelf levels. • If necessary, switch the positions of the dishes to cook food more evenly.
FAN/ THERMOVENTILATED	160°C	50°C - 250°C	• To cook (without preheating) foods that require the same cooking temperature on one or more levels (e.g.: fish, vegetables, sweets), without transferring odours from one foodstuff to the other.
GRILL	3	-	• To grill steak, kebabs and sausages, to cook vegetables au gratin and to toast bread. • This function can be set to different power levels (min. 1. - max. 5.). • Preheat the oven for 3 - 5 min. • The oven door must be kept open during the cooking cycle. • When cooking meat, pour a little water into the drip tray (on the bottom level) to reduce smoke and fat spatters. • Ideally the meat should be turned during cooking.
DUAL GRILL	3	-	• This function is ideal for cooking large pieces of meat (roast beef, roast joints) and for making toast. • This function activates the entire top grill element. This function can be set to different power levels (min. 1. - max. 5.). The default position is (3). Pre-heat the oven for 5 min. with the door closed. For best results, leave the oven door open when grilling. Arrange food on the wire shelf. When cooking meat, to avoid spatters of fat and smoke, pour a little water into the drip tray. Ideally the meat should be turned during cooking.
TURBO GRILL	3	-	• To grill large joints of meat (roast beef and other roast meats). • This function can be set to different power levels (min. 1. - max. 5.). • Preheat the oven for 3 - 5 min. • The oven door must be kept closed during the cooking cycle. • When cooking meat, pour a little water into the drip tray (on the bottom level) to reduce smoke and fat spatters. • Ideally the meat should be turned during cooking.
PIZZA/BREAD	-	P1- 260°C P2- 220°C	• To bake pizza, bread, focaccia. • You will find a recipe for each programme in the recipe book provided.

COOKING TABLES

FOOD	Function	Preheating	Level (from the bottom)	Browning level	Temperature (°C)	Cooking time (minutes)
MEAT Lamb, Kid, Mutton		X	2	2	200	95 - 110
		X	3	2	200	100 - 110
		X	2	-	200	100 - 110
Roast (Veal, Pork, Beef) (kg. 1)		X	2	2	200	95 - 110
		X	3	3	200	100 - 110
		X	2	-	200	90 - 100
Chicken, Rabbit, Duck		X	2	3	200	80 - 90
		X	2	3	190	80 - 90
		X	2	-	200	85 - 95
Turkey (4-6kg) + 3 browning		X	1	3	200	160 - 180
		X	1	3	200	160 - 180
		X	1	-	210	180 - 190
Goose (2 Kg)		X	2	3	210	100 - 130
		X	1	3	200	100 - 130
		X	2	-	200	100 - 130
FISH (WHOLE) (1-2 kg) Gilt-head, Bass, Tuna, Salmon, Cod		X	2	1	200	45 - 55
		X	3	1	190	45 - 55
		X	2	-	200	50 - 60
FISH (CUTLETS) (1 kg Sword Fish, Tuna		X	2	2	200	40 - 50
		X	3	2	190	40 - 50
		X	3	-	200	40 - 50
		X	2	-	220	50 - 60
VEGETAB Stuffed peppers and tomatoes		X	2	-	200	50 - 60
		X	2	-	200	50 - 60
Roast potatoes		X	2	3	220	50 - 60
		X	2	3	200	50 - 60
SWEETS, PASTRIES, ETC. Leavened cakes		X	2	-	190	40 - 50
		X	1	-	180	40 - 50
		X	2	-	180	40 - 50
Filled pies (with cheese)		X	2	-	190	80 - 90
		X	2	-	180	70 - 80
		X	2	-	180	80 - 90
Tarts		X	2	-	190	40 - 50
		X	2	-	180	40 - 50
		X	2	-	180	40 - 50
Apple strudel		X	2	-	200	50 - 55
		X	1 - 3	-	200	50 - 55
		X	2	-	200	50 - 55
Biscuits		X	2	-	170	20 - 30
		X	1 - 3	-	200	20 - 30
		X	2	-	200	20 - 30
Choux buns		X	2	-	180	35 - 45
		X	1 - 3	-	180	35 - 45
		X	2	-	180	40 - 50

FOOD	Function	Preheating	Level (from the bottom)	Browning level	Temperature (°C)	Cooking time (minutes)
Pies		X	2	-	200	40 - 50
		X	2	-	190	40 - 50
		X	2	-	190	40 - 50
Lasagna		X	2	1	200	45 - 60
		X	2	1	200	45 - 60
		X	2	-	200	45 - 60
Filled fruit pies e.g. Pineapple, Peach		X	2	-	190	50 - 60
		X	2	-	190	40 - 50
		X	2	-	190	40 - 50
Meringues		X	2	-	120	120 - 150
		-	1 - 3	-	120	120 - 150
		-	2	-	120	120 - 150
Vol-au-vents		X	2	-	200	35 - 45
		X	1 - 3	-	190	35 - 45
		X	2	-	190	35 - 45
Soufflés		X	2	-	200	40 - 50
		X	2	-	190	45 - 55
		X	2	-	190	45 - 55

COOKING TABLE FOR GRILL FUNCTION

FOOD	Function	Preheating	Level (from the bottom)	Power level	Cooking time (minutes)
Steak		X	4	5	35 - 45
Cutlets		X	4	5	30 - 40
Sausages		X	3 - 4	5	30 - 40
Chops		X	4	5	35 - 45
Fish (steaks)		X	3 - 4	5	35 - 45
Chicken legs		X	3 - 4	5	40 - 50
Kebabs		X	3 - 4	5	40 - 50
Spare ribs		X	3 - 4	5	35 - 45
1/2 chicken		X	3	5	45 - 55
1/2 chicken		X	3	5	45 - 55
Whole chicken		X	3	5	60 - 70
Roast (pork, beef)		X	2	5	60 - 70
Duck		X	2	5	70 - 80
Leg of lamb		X	3	5	70 - 80
Roast beef		X	3	5	50 - 60
Roast potatoes		X	3	5	50 - 60
Fish (gilthead, trout)		X	3	5	50 - 60

N.B.: when cooking meat with Fan or Conventional functions, it is advisable to add the Browning function, using shelf 1 to 3.
Cooking times and temperatures are for guidance only.

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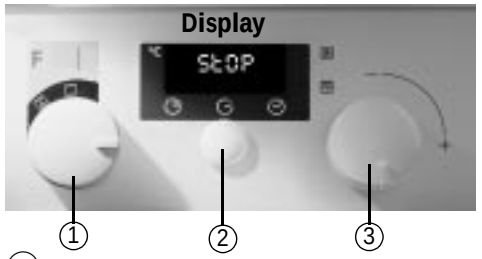
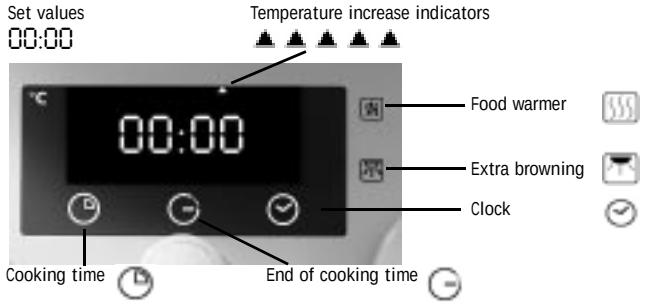
INSTRUCTIONS FOR USING THE ELECTRONIC PROGRAMMER

Electronic programmer



(1) Turn ON/OFF knob - Function selector switch
(2) Confirm and programme selection button
(3) Pre-set values changing knob (temperature, time, levels)

Display



Fast starting the oven

When the oven is connected to the power supply for the first time, or re-connected after a power failure, the display indicates "StOP".

To start the oven:

1. Turn knob (1) to **"0".**
2. Press button (2). The display shows **"--:--".**

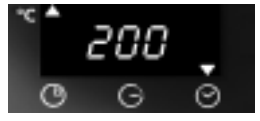
Selecting and changing the clock time:

1. Press button (2) three times.
2. Turn the knob (3) within 10 seconds to set the time of day. The display will show the time of day blinking.
3. Press button (2) or wait 10 seconds to have the setting accepted automatically.

To modify the time:

Press button (2) twice (the indicator ▼ above the symbol will blink). Repeat the steps described above.

Selecting the cooking function:



1. Turn knob (1) to the chosen function: the display will show the selected temperature or grill level blinking.
2. If the displayed value is correct, press button (2) to confirm or wait 10 seconds to have the setting accepted automatically.

To change the pre-set temperature or grill level:

1. Turn knob (3): The temperature setting (or grill level when knob 1 is set to) will blink on the display.
2. Press button (2) to confirm or wait 10 seconds to have the setting accepted automatically.

The oven will turn on 5 seconds after confirmation: the temperature increase indicators on the display ▲ ▲ ▲ ▲ ▲ will turn on in sequence **°C-----** showing the temperature increase.

N.B.:

The values set can also be changed during cooking.

At the end of cooking:

Switch the oven off by turning knob (1) to **"0"**. The time of day appears again on the display.

Important notes:

To cancel any selection, turn knob (1) to **"0".**

Keeping button (2) down for 5 seconds deactivates the audio signal associated with the manipulation of knobs and buttons. The audio signal is enabled again by pressing button (2) for 5 seconds. For safety reasons, the oven switches off automatically after 4'30" of continuous operation (except for the Light and).

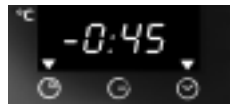
Using the oven with the electronic programmer

Selecting the cooking time:

Select the cooking time (available with any function) to turn the oven on for a specified period of time. At the end of the specified time the oven will switch off automatically. The maximum programmed cooking time is 3 hours and 59 minutes.

1. Set the function and temperature or grill level (see chapter: "Fast starting the oven" and "Selecting the cooking function).
2. Press button (2) until the indicator on the display blinks next to the symbol ▼ and **"- 0:00"** appears.

3. Turn knob (3) clockwise: the display will show the selected time blinking. **"-"** in front of the selected value indicates that the time will count down to **"0"**.



4. 20 seconds after it is set to automatic function, the oven will being cooking and the display will show the remaining cooking time.
   N.B.: to display or modify the previous temperature setting turn knob (3) one click. To return to the display of the remaining time wait 20 seconds, or press button (2).

To use the Extra browning and Food warmer special functions, consult the chapter "Special Functions".

To change the pre-set temperature or grill level:

Turn knob (3) and confirm by pressing button (2) or wait 10 seconds to have the setting accepted automatically.

Appearance of End on the display:

Once the set time has elapsed (end of cooking), End an acoustic signal is heard and appears on the display for 15 minutes at intervals. The oven switches off automatically and the oven light stays on for 25 min.

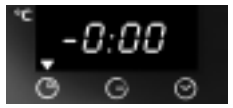
1. Press button (2) to deactivate the acoustic signal.
2. Turn knob (1) to **"0"**. The oven light turns off.

The time of day appears again on the display.

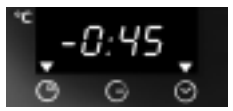
Selecting the end of cooking time

Using this function it is possible to preset the end of cooking time. The maximum programmed cooking time is 3 hours and 59 minutes.

1. Set the function and temperature or grill level. See chapter: “Fast starting the oven”, paragraph: “Selecting the cooking function”.
2. Example: it is 10:00 AM: press button (2) until the indicator ▼ on the display blinks next to the symbol and **“- 0:00”** appears.



3. Set the oven cooking time (e.g. 45 minutes) by turning the knob (3): the time set will blink on the display.



4. Press button (2) to confirm the setting selected (e.g. 45 minutes): The indicator ▼ will blink next to the symbol and the display will show the time of day and the cooking time (e.g.: 9:00 + 45 minutes = 9:45).

5. Select the time at which the oven should switch off by turning knob (3) (e.g.: 12:30).

6. Press button (2) until the time of day appears again (10:00), or wait 20 seconds to have the setting accepted automatically.

The oven will turn on automatically at the end of cooking time less cooking time (e.g. 12:30): the indicators on the display ▼ ▼ ▼ above the symbols will light up.

To verify the chosen temperature or grill level, turn knob (3) by one click.

To verify or modify both the cooking time (e.g.: 45 min.) and the end of cooking time (e.g.: 12:30) press button (2).

Special functions: (Extra browning e Food warmer)

These functions are only available when selecting the cooking or end of cooking times.

The two special functions can be selected together or separately

Extra browning

This function enables browning of food (e.g. a roast) while cooking. Choose one of the levels, **1-2-3**, where number **1** stands for minimum browning and number **3** for maximum.

This function can only be selected in combination with the functions .

Selecting the Extra browning special function :

1. Set the cooking and end of cooking times. See “Fast starting the oven” and “Selecting the cooking function”.
2. Press button (2) until the red indicator ■ on the display blinks next to the symbol **“0”** appears.
3. Turn the knob (3) to choose the food browning level: **1, 2 or 3**.
4. Press button (2) twice or wait 30 seconds to have the setting accepted automatically.

Food warmer

This function keeps the temperature in the oven at 60°C at the end of the cooking cycle when the oven is on automatic function.

The “Food warmer” function can only be selected in combination with functions .

Selecting the Food warmer special function :

1. Set the cooking and end of cooking times. See chapter: “Fast starting the oven” and “Selecting the cooking function”
2. Press button (2) until the red indicator ■ on the display blinks next to the symbol and **“-- C”** appears.
3. Turn knob (3) to **“60C”**.
4. Press button (2) or wait 20 seconds to have the setting accepted automatically.

Timer

The timer can only be set when the oven is not in use and allows a maximum setting of 3 hours and 59 minutes.

To set the timer:

1. Leave knob (1) on **“0”**. The display shows the time of the day.

2. Press button (2) until the indicator ▼ blinks next to the symbol .
3. Turn knob (3) clockwise: The time set will blink on the display **”-”** in front of the selected value indicates that the time will count down to **“0”**.

4. Press the button (2) or wait 20 seconds to have the setting accepted automatically.

Once the set time has elapsed:

An acoustic signal will be heard and the display will show End.

Press button (2): The acoustic signal stops. The time of day appears again on the display.